

Name(s) _____

Period _____ Date _____

Costing

Convert to weight and cost the following recipe.

Ingredients		Ingredient Cost	
Item	(A) Weight in oz. *use decimals	Purchase cost divided by number of ounces = (B) Unit Cost (cost per ounce)	A x B = Ingredient Cost
Vinegar			
Apples			
Butter			
Brown sugar			
Cinnamon			
Cornstarch			
Puff pastry			
Confectioners' sugar			
Milk			
Vanilla			
Total Recipe Cost			

Recipe yield	
Portion cost (Total recipe cost divided by yield)	
Menu Price (divide portion cost by .33)	

Costing/Yield Rate Name _____ Per _____ Date _____

EP = Edible portion AP = As purchased Y% = Yield percentage

How much do you need to buy of a product that has waste?

- (a) Use the yield rate formula $\frac{EP}{Y\%} = AP$

How much will it cost, figuring in the inedible portion?

- (b) Find the AP unit cost (AP cost per ounce). Divide the AP purchase price by the number of ounces.
 (c) Find the EP purchase price. Divide the AP purchase price by the Y%.
 (d) Find the EP unit cost (EP cost per ounce). Divide the EP purchase price by the number of ounces.
 (e) Find the total cost for your recipe. Multiply the EP amount by the EP unit cost.

Item		Amount	Purchase Price	Unit Cost	Total Cost
Orange Juice	EP	5.25 oz.	(c) \$2.37 / 16 oz.	(d) .149/oz.	(e) \$.78
Y% 37.6	AP	(a) 13.963 oz.	\$.89 / 16 oz.	(b) .056/oz.	

Item		Amount	Purchase Price	Unit Cost	Total Cost
Apples	EP	24 oz.	(c)	(d)	(e)
Y% 85	AP	(a)	\$42 / 40 lb.*	(b)	

*convert lb. to oz.

(Homework)

Item		Amount	Purchase Price	Unit Cost	Total Cost
Serrano Chili	EP	.35 oz.	(c)	(d)	(e)
Y% 81.3	AP	(a)	\$1.87 / 1 lb.	(b)	

Item		Amount	Purchase Price	Unit Cost	Total Cost
Broccolini	EP	6.75 oz.	(c)	(d)	(e)
Y% 62.8	AP	(a)	\$2.69 / 8 oz.	(b)	

Round working numbers to the thousandth place.

Apple Turnovers
Yield: 12 turnovers

<u>Turnover Ingredients</u>	<u>Cost</u>
2 tablespoons vinegar	\$3 / 1 gal. or 128 oz.
4 cups water	Free
24 ounces peeled, cored, thinly sliced apples	\$42 / 40 lb. whole apples
2 tablespoons butter	\$70 / 30 lb.
1 cup brown sugar	\$18 / 25 lb.
1 teaspoon ground cinnamon	\$4 / 1 lb.
1 tablespoon cornstarch	\$9.50 / 10 lb.
1 tablespoon water	Free
1 (15"x23") frozen puff pastry sheet, slightly thawed	\$37.50 / 10 sheets
<u>Glaze Ingredients</u>	
1 cup confectioners' sugar	\$36 / 50 lb.
2 tablespoons milk	\$4.40 / 1 gal. or 128 oz.
1 teaspoon vanilla extract	\$18 / 1 gal. or 128 oz.

Directions

1. Combine the vinegar and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.
2. Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook and stir for about 2 minutes. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook for another minute, or until sauce has thickened. Remove from heat to cool slightly.
3. Preheat the oven to 400 degrees F (200 degrees C).
4. Cut each puff pastry sheet into 12 squares. Spoon apples onto the center of each square. Fold over from corner to corner into a triangle shape, and press edges together to seal. Place turnovers on a baking sheet, leaving about 1 inch between them.
5. Bake for 15-25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool completely before glazing.
6. To make the glaze, mix together the confectioners' sugar, milk and vanilla in a small bowl. Adjust the thickness by adding more sugar or milk if necessary. Drizzle glaze over the cooled turnovers.